

# Jean Pernet | Brut Rosé

Champagne AOP | NV



**The Story:** Founded in 1946, Champagne Jean Pernet is a small, family-owned winery with 17 ha of vineyards in Le Mesnil-sur-Oger, Vertus, Chouilly, Épernay, Chavot, and Leuvrigny. They produce just over 10,000 cases per year. The vineyards are sustainably farmed, and all grapes are hand-picked. The 4th generation, Marie-Agathe Pernet, has recently joined her father, Christophe and the two are running the company together. All of these wines have great finesse, length, freshness, and balance, those who love the firm, mineral-driven style of Le Mesnil Sur Oger wines will also love this wine.

**Vineyard:** While all vineyard sites farmed by Pernet cover a surface of 17 ha, the vineyards used in this wine cover 0.5 ha in total. Maturity of the grapes are regularly monitored before harvest on all plots. The Pinot Noir used to make the color of this wine comes from Epernay.

**Vinification:** Grapes are gently pressed followed by the first fermentation in vats under temperature control. This wine is a blend of their Blanc de Blanc and Pinot noir following the rose d'assemblage method.

**Ageing:** 30 months aged on the lees following the second fermentation in the bottle.

**Everything else you want to know about this wine:** Tiny production only 5,000 bottles. We discovered Jean Pernet through one of our favorite female Italian producers, Elisabetta Fagioli of Montenidoli.

**Varietal:** 50% Pinot Noir,  
50% Chardonnay

**Region:** Champagne

**Winemaker:** Christoph  
and Marie-Agathe Pernet

**Method:** Champenois

**Vines Age:** 30 years

**Farming:** Sustainable

**Soil:** Limestone and  
Clay-limestone

*Le Storie*  
Wines